

HOW TO MAKE GOOD BREAD—WAY TO FIND A REAL BEAU—WOMAN'S EXCHANGE—IN THE SHOPS

IF YOU WANT HOME-BAKED BREAD, READ MRS. WILSON'S LESSON TODAY

Definite Pointers Given for the Woman Who Has Failed With Her Loaf in the Past

The Importance of Proper Kneading, Good Flour and Right Degree of Oven Temperature

By MRS. M. A. WILSON

HISTORY tells us that bread has been a staple article from time immemorial. In ancient times bread was made from plants, grains, barley, rye, wheat and millet.

Now, although the modern woman has had the opportunity to study the art of bread making, there are still many women who fail to make a good, palatable loaf of bread.

The following are some points that will help the home baker:

Earthen mixing bowls or clean cedar pails make the best utensils to set the bread dough in.

Do not fail to give the dough plenty of proof—that is, let it rise for a sufficient length of time as given in the recipes.

Use a good grade of blended flour. Use the ball of the hand, just above the wrist, to knead and work the dough.

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Now, a word about the baking.

My dear Mrs. Wilson—Will you please publish in the EVENING PUBLIC LEDGER as soon as possible a recipe for salting pork to keep for the winter?

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It's Fun to Pop Corn

In the long, cold winter evenings it's fun to pop corn. And this year is what they call a popcorn one.

There's an art to popping corn. Do you know about it? Or do you know some half-dozen different sorts of home-made candy to make with those delicious white flakes after they are turned out of the popper?

Bread is baked to kill the fermentation and to hold the glutinous walls of the dough in place and to cook the starch and thus make it palatable and easy to digest.

An oven temperature between 400 and 425 degrees Fahrenheit is necessary. Do not have it any hotter than this.

Place the freshly baked bread on a wire rack to thoroughly cool before storing.

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Why Bread Forms Forty Per Cent of Your Total Food Requirements. Value of Stale Bread

A Series of Baking Questions That Will Serve as a Guide to the Housewife

By MRS. M. A. WILSON

Dear Cynthia—The young man who calls himself "Blarney" surely must be concocted to think that most of the girls fall for his charms.

Well, "Blarney" you'd better come down a bit in your own estimation if you want a real friendship with some young lady. Don't flatter them too much.

Dear Cynthia—Have been "going with" a young girl (sixteen) for about eight months. She has just given me her photograph.

I would not give the picture unless the young girl asked for it. And, frankly speaking, I do not believe in this wide-spread idea of exchanging pictures.

Dear Cynthia—I am writing this letter in answer to my unknown friend, Helen H., who answered my letter, or rather my opinion on sincerity.

It grieves me deeply to think that I misunderstand in regards to broken engagements. I am not a girl, but a man.

One young lady says that I lack courtesy, which means that I am lacking in politeness. Have on "Eighteen" when you are a few years older you will know what I was talking about.

In my farewell to you, Miss Helen, I will allow you to quote the following: "Fellow on short sayings, to come into the limelight."

In after years when you recall the days of your youth, when you were a young girl, you will know what I was talking about.

When some forgotten column you read, keep one kind thought for me. I am not a girl, but a man.

How to Win Her

Dear Cynthia—I know a girl that I am very fond of; have known her some time. At times she seems very friendly and at other times very distant.

How would you reheat rolls or a loaf of bread?

Give recipe and method for making cinnamon buns, cinnamon cake, brioche.

Next lesson—Quick Breads.

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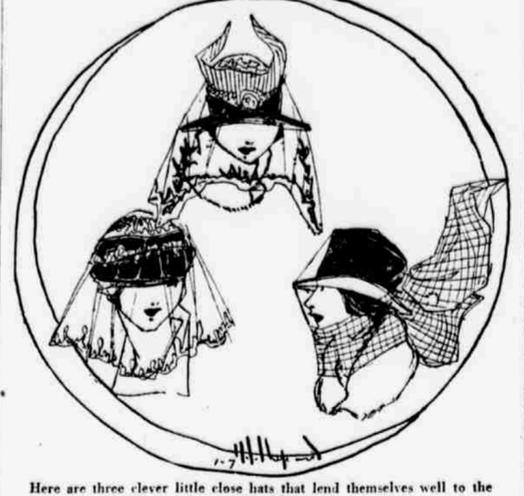
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The Red Veil Becomes Popular A Daily Fashion Talk by Florence Rose



Here are three clever little close hats that lend themselves well to the new veils

Today's present styles in millinery are particularly suited to the use of veils, especially the small toques and the tiny hats with the small brims.

Next in popularity to the red veil is the dark brown veil. If you have never tried to wear a brown veil, it would be well worth while to do so for the brown color gives a soft tone to the complexion, as well as softening the features.

At the left of the sketch today is shown a small braided satin toque, over which is worn a circular veil with a braided edge.

In the center is depicted a brown satin hat with wings in brown and shaded reds. The veil is square, with the border done in chenille in colorings that match the wings.

Satin, too, is used to make the hat at the right. This hat is worn with one of the half and half veils. The upper part of the veil is in a fine mesh and the lower half in a large square mesh.

Inquiries are solicited and may be addressed to the author of this newspaper.

(Copyright, 1919, by Florence Rose.)

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

- 1. Describe a novel game that can be played with baby photographs.
2. Suggest a gift for the girl who has just announced her engagement.
3. When a veil becomes wrinkled how can it be smoothed out?
4. How often should the average head of hair be washed?
5. How can a leak in the sink be temporarily stopped?
6. What will brighten olivets?

YESTERDAY'S ANSWERS

- 1. A pan of water on the radiator or stove will absorb the moisture in the air, and will keep it from condensing on the walls.
2. When the income is \$100 a month, the rent should not exceed one-third of the income.
3. Old muslin netting folded into six thicknesses makes a good wash cloth.
4. Lemon juice will remove stains from the linens, but in using it rub a little salt on the spots to prevent them from becoming brittle.
5. Channels in especially useful in mending clothes. A little piece of wire, such as steel will prevent it from running through the fabric.
6. Black ribbon can be freshened by dipping it in hot black coffee and then putting around a glass bottle to dry.

Home-Made Gift

Dear Madam—I have a grown-up friend who is terribly homesick. I want to make her a little gift to cheer her up. If you could tell me what to make for her I would be very glad. I am sure you would be able to help me. I am sure you would be able to help me.

Not Chemistry

Dear Madam—Since you have given so many people advice, I come to you also for advice. I am a young girl and I am in a high school. I am sure you would be able to help me. I am sure you would be able to help me.

Stunts for Senior Class

Dear Madam—A few weeks ago I had given you some advice. I am sure you would be able to help me. I am sure you would be able to help me.

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TELLING OUR FRIEND ELISE HOW TO FIND A REAL BEAU

It Isn't How Many Boys You Meet, but Making Those Few You Do Meet Like You—Regarding the Girl "Who Doesn't Meet the Right Sort"

THIS is really a little private letter penned to Elise, and if any one else isn't interested they needn't read it. Elise is a young business woman of twenty-two who would like to know how to find a beau.

Ah, Elise, you might do worse than to be introduced to a young man on your way out from church—a nice young man who would ask you if he might walk home with you and then wonder if he couldn't please come and call on you some evening.

ELISE, you ask me how to go about meeting young men with the idea of having one of them like you better than the other girls and want to be with you when President Wilson declares holidays and such.

You do meet some young men, of course, not in the office particularly, but in the homes of your various friends. In the street cars, perhaps, introduced by a mutual friend; at occasional parties or on occasions like that.

For instance, the other day for Sunday night supper I made a cheese omelet that was delicious. I just made an ordinary omelet, and after seasoning it with salt and pepper I added half a cupful of leftover cheese, grated. There are two secrets in the making of a fluffy cheese omelet, I've found.

Remove Coffee Stain

Among the most difficult stains are those made by coffee; with care, however, the stains can be removed from the most delicate silk or woolen fabrics.

Remove Coffee Stain

How I Work Magic With Left-over Cheese

Jim loves cheese any way, but of course, he doesn't like it just plain, and it used to be terribly hard for me to think up new ways of preparing it for him.

Remove Coffee Stain

WILBUR'S COCOA SPREAD FOR BREAD. Takes the place of butter. Much less expensive. Quite as appetizing and has extraordinary food value. It is good for young and old. How to make it shown among.

MOTHERHOOD. So short a time as my contentment. These children that I hold tonight; God give me grace to understand; Wisdom to guide their steps aright; That I may be throughout the land; A lamp unto their feet for light.

Paris PALM BEACH. Bidding. 5th Ave. at 36th St. New York. 1422 Walnut St.

Clearance Sales. Tailored Suits, Frocks, Gowns, Coats, Wraps, Blouses and Furs. Offering reductions of One-Third to One-Half former prices. SPECIAL REDUCTIONS IN ALL WINTER MILLINERY.

Roseway Shop. 1335-1337 Walnut Street (Opposite Ritz-Carlton). CLEARANCE SALE. Our Entire Stock of COATS GREATLY REDUCED MANY BELOW COST Marked for a Quick Disposal. NO C. O. D.'S. NO EXCHANGES.

Mrs. Wilson Answers Housewives' Questions. My dear Mrs. Wilson—Will you please publish in the EVENING PUBLIC LEDGER as soon as possible a recipe for salting pork to keep for the winter? I have a pig and would like to salt some of it down, as I do not care to use so much pork at once. If you have any suggestion to offer I will thank you very much.